IN THE SPECIFICATION

[0003] Since the emergence of such kraft cooking processes, and to the present date, one of the most important objectives has been the attempt to reduce the energy consumption of the cooking process. Processes have therefore been developed for the purpose of, among other aspects, energy saving. In continuous processes, this may take place by heating the chip material with secondary steam which is obtained from flashing the hot black liquor. In batch cooking processes, the most useful technique is to recover the hot black liquor at the end of the cooking stage, and to reuse its energy 1) as a direct heating medium to be pumped into the digester during a subsequent batch, and 2) to heat up white liquor by means of heat exchangers. Good examples of these developments are batch processes described in, e.g. Fagerlund, U.S. Pat No ~~5,578,1494~~,578,149 and Östman, U.S. Pat. 4,764,251. The displaced liquors of over 100°C are stored in one or more pressurized accumulators which further contain a continuous heat recovery system (see, e.g. U.S. Pat. No. 5,643,410). As a result, the energy efficiency of batch cooking has increased.